



Wild Ferment

Cabernet Sauvignon

2022



IT'S REALLY ALL ABOUT THE VINEYARDS

Cabernet Sauvignon has always been seen as a big, bold and very tannic wine... the “King of the Reds”. It is traditionally perceived as a wine to keep for at least three years before even thinking of opening a bottle. At Waterkloof, however we believe it does not necessarily have to be big and gutsy to make an impression. We look for vineyard sites that are able to produce wines with notable elegance and freshness, allied with a fine texture.

The grapes for our Peacock Wild Ferment Cabernet Sauvignon are sourced from the cooler slopes of the Helderberg ward, on the coastal outreaches of Stellenbosch. Deep red soils provide moisture and nutrients, which give this Cabernet its supple, dark berry character. This cooler area also allows a longer ripening period, which imparts balanced flavours and elegant tannins to this red varietal.

A GENTLE HAND

We follow a “less is more” minimal intervention winemaking philosophy for all our wines. The grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand, after which the grapes are destemmed. The juice is then fermented naturally with wild yeasts, which allows for the flavours in the vineyard to be expressed in the bottle. The skins and juice are mixed through by a combination of either two punch-downs or one delestage per day (taste dependent). The Peacock Wild Ferment Cabernet Sauvignon 2022 was aged for 15 months in older 225L French oak barrels after which it underwent a light filtration. A small dosage of sulphur was added before it was finally bottled. As with all our wines, no other additions such as tartaric acid or enzymes were allowed.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2021/2022 GROWING SEASON

A cool season with moderate weather conditions during the 2022 harvest. This gave the vine the opportunity to reach full phenolic ripeness and develop complex flavors. The current harvest quality is dependent on the previous Winter conditions. The 2021 Winter started early and saw proper leaf fall during the month of May.

The rest of the Winter was ideal with very cold and wet conditions. Due to a cold and wet Spring budding was delayed by 2 weeks on average. Once flowering started the vine caught up and was only about 5 days later than the average year. Luckily during flowering, we did not see strong winds and had an even berry set in the area. From December on the vine's growth was accelerated by the warmer growing conditions. We had a few heat peaks in December and in January. As far as I remember this was one of the longest harvests!

We started getting into full swing from around the second week of February and received our last grapes in on the 23rd of March. The quality looks good- we saw little rot and reached proper phenolic ripeness at lower sugar levels leading to fresher wines with slightly lower alcohols

TASTING NOTES FROM THE GLASS OF NADIA LANGENEGGER

A wine that portrays typical varietal character, combined with a lovely elegance on the palate. On the nose, you can enjoy subtle red berries, sage and a hint of chocolate. The palate has an elevated freshness and soft tannins, which are well integrated. The fruit also carries through on the finish. It's great enjoyed on its own, but also pairs well with a variety of dishes - ranging from a simple meat lasagne dish to a juicy rump steak on the braai.

THE NUMBERS

Alc: 13.5 %

Ta: 5.51 g/l

pH: 3.67

RS: 3.4 g/l